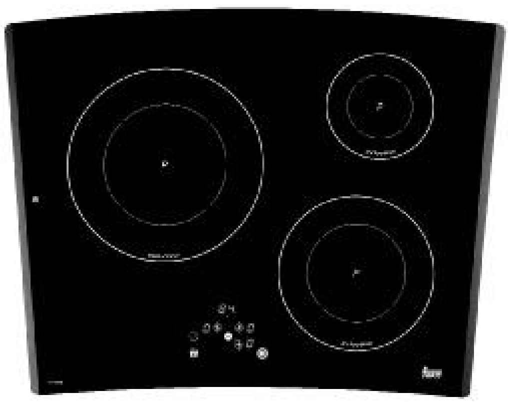
INSTALLATION INSTRUCTIONS
AND RECOMMENDATIONS FOR USE AND MAINTENANCE
INDUCTION HOBS

EINBAU-ANLEITUNG
UND EMPFEHLUNGEN FÜR GEBRAUCH UND INSTANDHALTUNG
INDUKTIONSKOCHFELD

INSTRUCTIONS POUR L'INSTALLATION
ET RECOMMANDATIONS D'UTILISATION ET D'ENTRETIEN
PLAQUES À INDUCTION

IR 622 - IZ 622 - IT 622 - IT 635 - IR 635 - IT 645
IR 645 - IR 735 AB - IR 604 - IQ 640 - IQ 644



Teka

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GB

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Introduction / Einführung / Présentation

GB

Notes about the cookware to use on your induction hob

The size of the bottom of the cookware to be used should be big enough to completely cover the cooking area drawn on the glass.

Depending on the type of cookware (material and size), the induction areas can work with smaller cookware.

Please remember that the induction elements only work with cookware that has a ferromagnetic (material attracted by a magnet) bottom.

⚠ **Always use pans with a smooth, flat base on the induction hotplates. Using pans with a deformed, concave or undulating base will cause overheating that may damage the glass or the pan itself.**

⚠ **Bear in mind that the pan being used may have a considerable influence on the performance of any induction hotplate. You may come across pans on the market that, although specified as suitable for induction, perform poorly or present problems when it comes to being recognised by the induction hotplate due to the lack of or poor quality of the ferromagnetic material on the base of the pan.**

DE

Anmerkungen zum Kochgeschirr für Ihr Induktionskochfeld

Der Boden des Kochgeschirrs muss ausreichend groß sein, um die auf der Glaskeramik markierten Kochflächen vollständig zu bedecken.

Je nach Art des Kochgeschirrs (Material und Größe) können die Kochflächen auch mit kleineren Behältern funktionieren.

Bitte bedenken Sie, dass zum Betrieb der Induktionskochflächen Kochgeschirr mit ferromagnetischen Böden (magnetischem Material) verwendet werden muss.

⚠ **Für Induktionszonen immer Kochgeschirr mit flachem und glattem Boden verwenden. Kochschirr mit unebenem, konkavem oder gewelltem Boden verursacht Überhitzung, die zu Schäden an der Glaskeramik oder am Kochgeschirr führen kann.**

⚠ **Bitte beachten Sie, dass die Wahl des Kochgeschirrs einen großen Einfluss auf die Leistungsfähigkeit jeglicher Art von Induktionskochplatten hat. Es wird Kochgeschirr angeboten, auf dem angegeben wird, dass es für das induktive Kochen geeignet ist und das nichtsdestotrotz aufgrund der schlechten Qualität des ferromagnetischen Materials des Kochgeschirrbodens über eine äußerst geringe Leistungsfähigkeit verfügt und von der Induktionskochplatte nur schwerlich erkannt wird.**

FR

Remarques sur les récipients à utiliser sur les plaques à induction

Le fond du récipient à employer doit avoir une taille telle qu'elle couvre complètement la zone de cuisson dessinée sur la vitre.

En fonction du type de récipient (matériel et taille) les zones à induction peuvent fonctionner avec des récipients plus petits.

Tenez compte du fait que pour fonctionner, les plaques à induction ont besoin de récipients à fond ferromagnétiques (matériau attiré par un aimant).

⚠ **Utilisez toujours des récipients à fond plat et lisse sur les plaques à induction. L'utilisation de récipients à fond déformé, concave ou ondulé provoque des surchauffes qui peuvent endommager le verre ou le récipient.**

⚠ **Tenez compte du fait que le récipient que vous utilisez peut avoir beaucoup d'influence sur le rendement de n'importe quelle plaque à induction En effet, vous trouverez sur le marché un grand nombre de récipients qui, bien que signalés comme appropriés pour l'induction, ont un rendement très faible ou ne sont pas correctement reconnus par la plaque à induction. Ceci est du à la faible quantité en matériau ferromagnétique de leur fond ou à sa qualité.**





GB **Model IR 622 / IT 622**

1 2300 / 3200* W induction hotplate
2 700 / 2100 W double circuit radiant hotplate.
3 1400 / 1800* W induction hotplate
4 1500 W radiant hotplate.
* Induction power with the Power function enabled.
- Residual heat indicator (H)
- Maximum electric power: 7300 watts.
- Maximum induction power: 3700 watts.
- Supply power: 230 Volts.
- Frequency: 50/60 Hertz.
- Induction frequency: 20 to 60 kilohertz

DE **Modell IR 622 / IT 622**

1 Induktions-Kochzone mit 2300 / 3200* W
2 Zweikreis-Strahlungs-Kochzone mit 700 / 2100 W
3 Induktions-Kochzone mit 1400 / 1800* W
4 Strahlungs-Kochzone mit 1500 W
* Induktionsleistung bei aktivierter Power-Funktion.
- Restwärme-Anzeige (H)
- Maximale elektrische Leistung: 7300 W
- Maximale Induktionsleistung: 3700 W
- Versorgungsspannung: 230 V
- Frequenz: 50/60 Hz
- Induktionsfrequenz: 20 bis 60 Kilohertz.

FR **Modèle IR 622 / IT 622**

1 Plaque à induction de 2.300 / 3.200* W
2 Plaque rayonnante à double foyer de 700 / 2.100 W.
3 Plaque à induction de 1.400 / 1.800* W
4 Plaque rayonnante de 1.500 W.
* Puissance d'induction lorsque la fonction "Power" est activée.
- Témoin de chaleur résiduelle (H)
- Puissance électrique maximale: 7.300 Watts.
- Puissance maximale d'induction: 3.700 Watts.
- Tension d'alimentation: 230 Volts.
- Fréquence: 50/60 Hertz.
- Fréquence d'induction : 20 à 60 kilohertz.

GB **Model IT 645 / IR 645**

1 2200 / 3200* W induction hotplate
2 1800 / 2500* W induction hotplate
3 1400 / 1800* W induction hotplate
4 1800 / 2500* W induction hotplate
* Induction power with the Power function enabled.
- Residual heat indicator (H)
- Maximum induction power: 7200 watts.
- Supply power: 230 Volts.
- Frequency: 50/60 Hertz.
- Induction frequency: 20 to 60 kilohertz.

DE **Modell IT 645 / IR 645**

1 Induktions-Kochzone mit 2200 / 3200* W
2 Induktions-Kochzone mit 1800 / 2500* W
3 Induktions-Kochzone mit 1400 / 1800* W
4 Induktions-Kochzone mit 1800 / 2500* W
* Induktionsleistung bei aktivierter Power-Funktion.
- Restwärme-Anzeige (H)
- Maximale Induktionsleistung: 7200 W
- Versorgungsspannung: 230 V
- Frequenz: 50/60 Hz
- Induktionsfrequenz: 20 bis 60 Kilohertz.

FR **Modèle IT 645 / IR 645**

1 Plaque à induction de 2.200 / 3200* W
2 Plaque à induction de 1800 / 2500* W.
3 Plaque à induction de 1400 / 1800* W
4 Plaque à induction de 1800 / 2500* W.
* Puissance d'induction lorsque la fonction Power est activée.
- Témoin de chaleur résiduelle (H)
- Puissance maximale d'induction: 7200 Watts.
- Tension d'alimentation: 230 Volts.
- Fréquence: 50/60 Hertz.
- Fréquence d'induction: 20 à 60 kilohertz.



GB **Model IT 635 / IR 635**

1 2400 / 3200* W induction hotplate
2 1400 / 1800* W induction hotplate
3 2200 / 3200* W induction hotplate
* Induction power with the Power function enabled.
- Residual heat indicator (H)
- Maximum induction power: 6800 watts.
- Supply power: 230 Volts.
- Frequency: 50/60 Hertz.
- Induction frequency: 20 to 60 kilohertz

DE **Modell IT 635 / IR 635**

1 Induktions-Kochzone mit 2400 / 3200* W
2 nduktions-Kochzone mit 1400 / 1800* W
3 Induktions-Kochzone mit 2200 / 3200* W
* Induktionsleistung bei aktivierter Power-Funktion.
- Restwärme-Anzeige (H)
- Maximale Induktionsleistung: 6800 W
- Versorgungsspannung: 230 V
- Frequenz: 50/60 Hz.
- Induktionsfrequenz: 20 bis 60 Kilohertz.

FR **Modèle IT 635 / IR 635**

1 Plaque à induction de 2400 / 3200* W
2 Plaque à induction de 1400 / 1800* W.
3 Plaque à induction de 2200 / 3200* W
* Puissance d'induction lorsque la fonction Power est activée.
- Témoin de chaleur résiduelle (H)
- Puissance maximale d'induction: 6800 Watts.
- Tension d'alimentation: 230 Volts.
- Fréquence: 50/60 Hertz.
- Fréquence d'induction: 20 à 60 kilohertz.



GB **Model IR 735 AB**

1 2400 / 3200* W induction hotplate
2 1400 / 1800* W induction hotplate
3 2200 / 3200* W induction hotplate
* Induction power with the Power function enabled.
- Residual heat indicator (H)
- Maximum induction power: 6800 watts.
- Supply power: 230 Volts.
- Frequency: 50/60 Hertz.
- Induction frequency: 20 to 60 kilohertz

⚠ **The inside circle on the cooking area represents the minimum base diameter of the pan, which is recognised by the inductor under normal conditions.**

DE **Modell IR 735 AB**

1 Induktions-Kochzone mit 2400 / 3200* W
2 Induktions-Kochzone mit 1400 / 1800* W
3 Induktions-Kochzone mit 2200 / 3200* W
* Induktionsleistung bei aktivierter Power-Funktion.
- Restwärme-Anzeige (H)
- Maximale Induktionsleistung: 6800 W
- Versorgungsspannung: 230 V
- Frequenz: 50/60 Hz.
- Induktionsfrequenz: 20 bis 60 Kilohertz.

⚠ **Der Innenkreis auf dem Kochfeld stellt den Mindestdurchmesser des Kochgeschirrbodens dar, der unter normalen Umständen vom Induktor erkannt wird.**

FR **Modèle IR 735 AB**

1 Plaque à induction de 2400 / 3200* W
2 Plaque à induction de 1400 / 1800* W.
3 Plaque à induction de 2200 / 3200* W
* Puissance d'induction lorsque la fonction Power est activée.
- Témoin de chaleur résiduelle (H)
- Puissance maximale d'induction: 6800 Watts.
- Tension d'alimentation: 230 Volts.
- Fréquence: 50/60 Hertz.
- Fréquence d'induction: 20 à 60 kilohertz.

⚠ **Le cercle intérieur de la zone de cuisson représente le diamètre minimal du fond du récipient que reconnaît l'inducteur dans des conditions normales d'utilisation.**



GB **Model IR 604**

1 2300 W induction hotplate
2 1400 W induction hotplate
3 1400 W induction hotplate
4 2300 W induction hotplate
* Induction power with the Power function enabled.
- Residual heat indicator (H)
- Maximum induction power: 7400 watts.
- Supply power: 230 Volts.
- Frequency: 50 Hertz.
- Induction frequency: 20 to 60 kilohertz

DE **Modell IR 604**

1 Induktions-Kochzone mit 2300 W
2 Induktions-Kochzone mit 1400 W
3 Induktions-Kochzone mit 1400 W
4 Induktions-Kochzone mit 2300 W
* Induktionsleistung bei aktivierter Power-Funktion.
- Restwärme-Anzeige (H)
- Maximale Induktionsleistung: 7400 W
- Versorgungsspannung: 230 V
- Frequenz: 50 Hz.
- Induktionsfrequenz: 20 bis 60 Kilohertz.

FR **Modèle IR 604**

1 Plaque à induction de 2300 W
2 Plaque à induction de 1400 W.
3 Plaque à induction de 1400 W
4 Plaque à induction de 2300 W
* Puissance d'induction lorsque la fonction Power est activée.
- Témoin de chaleur résiduelle (H)
- Puissance maximale d'induction: 7400 Watts.
- Tension d'alimentation: 230 Volts.
- Fréquence: 50 Hertz.
- Fréquence d'induction: 20 à 60 kilohertz.



GB **Model IQ 640**

1 1.400 / 1.800* W induction hotplate
2 2.400 / 3.200* W induction hotplate
3 2.300 / 3.200* W induction hotplate
* Induction power with the Power function enabled.
- Residual heat indicator (H)
- Maximum induction power: 6.900 watts.
- Supply power: 230 Volts.
- Frequency: 50/60 Hertz.
- Induction frequency: 20 to 60 kilohertz

⚠ **The inside circle on the cooking area represents the minimum base diameter of the pan, which is recognised by the inductor under normal conditions.**

DE **Modell IQ 640**

1 Induktions-Kochzone mit 1.400 / 1.800* W
2 Induktions-Kochzone mit 2.400 / 3.200* W
3 Induktions-Kochzone mit 2.300 / 3.200* W
* Induktionsleistung bei aktivierter Power-Funktion.
- Restwärme-Anzeige (H)
- Maximale Induktionsleistung: 6.900 W
- Versorgungsspannung: 230 V
- Frequenz: 50/60 Hz.
- Induktionsfrequenz: 20 bis 60 Kilohertz.

⚠ **Der Innenkreis auf dem Kochfeld stellt den Mindestdurchmesser des Kochgeschirrbodens dar, der unter normalen Umständen vom Induktor erkannt wird.**

FR **Modèle IQ 640**

1 Plaque à induction de 1.400 / 1.800* W
2 Plaque à induction de 2.400 / 3.200* W
3 Plaque à induction de 2.300 / 3.200* W
* Puissance d'induction lorsque la fonction Power est activée.
- Témoin de chaleur résiduelle (H)
- Puissance maximale d'induction: 6.900 Watts.
- Tension d'alimentation: 230 Volts.
- Fréquence: 50/60 Hertz.
- Fréquence d'induction: 20 à 60 kilohertz.

⚠ **Le cercle intérieur de la zone de cuisson représente le diamètre minimal du fond du récipient que reconnaît l'inducteur dans des conditions normales d'utilisation.**



GB **Model IQ 644**

1 1.850 / 2.500* W induction hotplate
2 1.850 / 2.500* W induction hotplate
3 2.300 / 3.200* W induction hotplate
4 1.400 / 1.800* W induction hotplate
* Induction power with the Power function enabled.
- Residual heat indicator (H)
- Maximum induction power: 7.400 watts.
- Supply power: 230 Volts.
- Frequency: 50/60 Hertz.
- Induction frequency: 20 to 60 kilohertz

Induction elements 1 and 3 use the same induction generator, which has a maximum power of 3,700 W. Therefore, these two cooking zones cannot be used at maximum power at the same time.

⚠ **The inside circle on the cooking area represents the minimum base diameter of the pan, which is recognised by the inductor under normal conditions.**

DE **Modell IQ 644**

1 Induktions-Kochzone mit 1.850 / 2.500* W
2 Induktions-Kochzone mit 1.850 / 2.500* W
3 Induktions-Kochzone mit 2.300 / 3.200* W
4 Induktions-Kochzone mit 1.400 / 1.800* W
* Induktionsleistung bei aktivierter Power-Funktion.
- Restwärme-Anzeige (H)
- Maximale Induktionsleistung: 7.400 W
- Versorgungsspannung: 230 V
- Frequenz: 50/60 Hz.
- Induktionsfrequenz: 20 bis 60 Kilohertz.

Die Kochfelder 1 und 3 verfügen über einen gemeinsamen Induktionsgenerator, der mit einer Leistung von max. 3.700 Watt arbeitet. Daher können diese beiden Kochfelder nicht gleichzeitig bei maximaler Leistung betrieben werden.

⚠ **Der Innenkreis auf dem Kochfeld stellt den Mindestdurchmesser des Kochgeschirrbodens dar, der unter normalen Umständen vom Induktor erkannt wird.**

FR **Modèle IQ 644**

1 Plaque à induction de 1.850 / 2.500* W
2 Plaque à induction de 1.850 / 2.500* W
3 Plaque à induction de 2.300 / 3.200* W
4 Plaque à induction de 1.400 / 1.800* W
* Puissance d'induction lorsque la fonction Power est activée.
- Témoin de chaleur résiduelle (H)
- Puissance maximale d'induction: 7.400 Watts.
- Tension d'alimentation: 230 Volts.
- Fréquence: 50/60 Hertz.
- Fréquence d'induction: 20 à 60 kilohertz.

Les plaques 1 et 3 comportent le même générateur à induction, qui dispose d'une puissance maximale de 3700 W. C'est pourquoi, ces deux zones de cuisson ne pourront être utilisées simultanément à la puissance maximale.

⚠ **Le cercle intérieur de la zone de cuisson représente le diamètre minimal du fond du récipient que reconnaît l'inducteur dans des conditions normales d'utilisation.**

Guide to Using the Instructions Booklet

Dear customer,

We are delighted that you have put your trust in us.

We are confident that the new hob that you have purchased will fully satisfy your needs.

This modern, functional and practical model has been manufactured using top-quality materials that have undergone strict quality controls throughout the manufacturing process.

Before installing and using it, we would ask that you read this Manual carefully and follow the instructions closely, as this will guarantee better results when using the appliance.

Keep this Instruction Manual in a safe place so that you can refer to it easily and thus abide by the guarantee conditions.

In order to benefit from this Guarantee, it is essential that you submit the purchase receipt together with the Guarantee Certificate.

You should keep the Guarantee Certificate or, where relevant, the technical datasheet, together with the Instruction Manual for the duration of the useful life of the appliance. It has important technical information about the appliance.

Safety instructions

Before first use, you should carefully read the installation and connection instructions.

These hob models may be installed in the same kitchen furniture units as **TEKA** brand ovens.

For your safety, installation should be carried out by an authorised technician and should comply with existing installation standards. Likewise, any internal work on the hob should only be done by **TEKA's** technical staff, including the change of the flexible supply cable of the appliance.

Please note:

⚠ **When the hotplates are in operation or have recently been in operation, some areas will be hot and can burn. Children should be kept well away.**

⚠ **If the glass ceramic breaks or cracks, the hob should immediately be disconnected from the electric current in order to avoid the risk of electric shock.**

⚠ **Do not leave anything on the hob's cooking areas while it is not in use. Avoid risk of fire.**

⚠ **Do not place metal objects, such as knives, forks, spoons or lids on the surface of the hob, as they may get very hot.**

Installation

INSTALLATION AND SETUP SHOULD BE CARRIED OUT BY AN AUTHORISED TECHNICIAN IN LINE WITH CURRENT INSTALLATION STANDARDS.

Positioning the hob

To install these models, an opening with the dimensions shown in figure 2 will be cut into the unit's worktop.

The minimum distance between the surface supporting the cooking pans and the lower part of the kitchen unit or the hood located above the hob should be 650 mm. If the hood's installation instructions recommend that the gap is greater than this, you should follow this advice.

The unit where the hob and oven will be located will be suitably fixed.

INSTALLATION WITH CUTLERY DRAWER OR LOWER CABINET

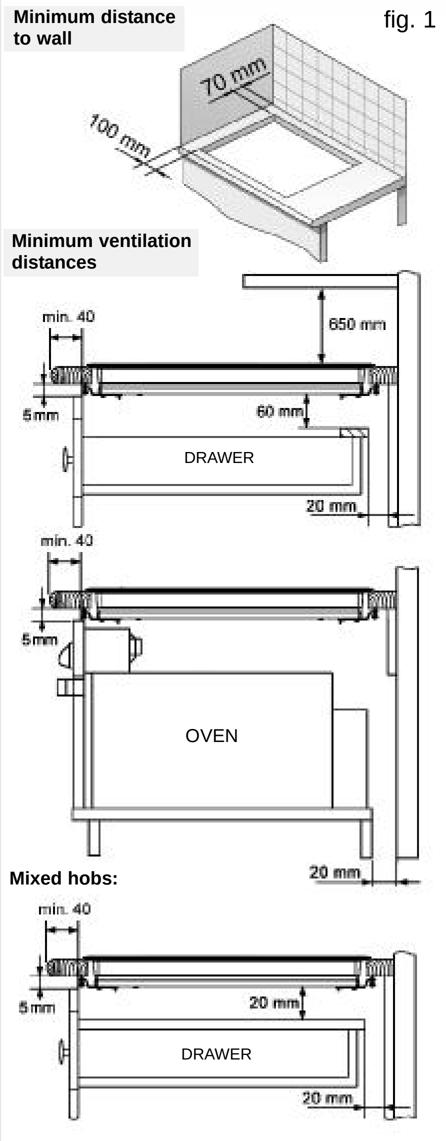
In mixed induction - vitroceramic hobs, if you would like to have a cabinet or a cutlery drawer under the hob, it is necessary to put a separation board in between the two. The board should be situated 20 mm below the underside of the hob, leaving a free space of at least 20 mm until the end of the cabinet (figure 1).

This prevents accidental contact with the hot surface of the casing of the heating elements under the apparatus (figure 1).

In induction hobs, there should be a minimum distance of 5 cm between the drawer and the opening to the fan (a separating board is not necessary).

⚠ **Please do not store objects that can obstruct the hob fans or possibly flammable materials in the drawer.**

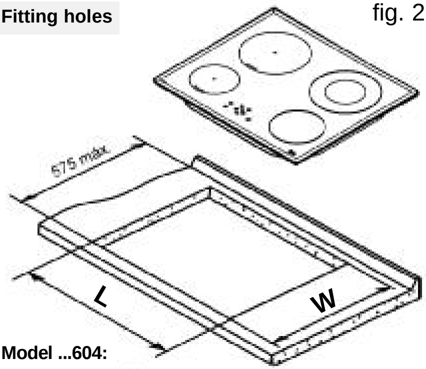
fig. 1



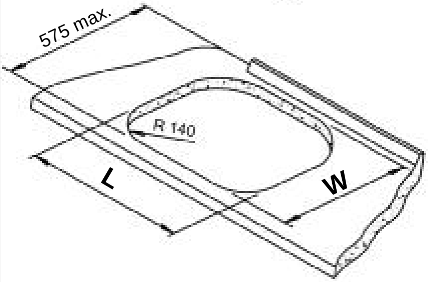
INSTALLATION WITH FAN OVEN UNDER THE HOB

The oven should be installed according to the corresponding manual.

Fitting holes fig. 2



Model ...604:



The dimensions L and W are shown in the table "Dimensions and characteristics" of the Technical Information section.

If a fan oven is being installed, please remember that this hob has only been certified to work with TEKA brand ovens.

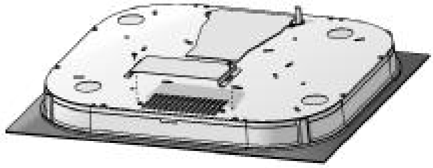
Leave a space in the front of the cabinet so that the hot air can ventilate properly. The opening should be at least 5 mm high. The longitude should be the width of the cabinet.

An opening of 20 mm should be made in the back part of the cabinet in order to allow cold air to enter (see figure 1).

INSTALLING THE AIR NOZZLE (MODELS …604)

Place the nozzle over the air vent with the air valve toward the front part of the hob and use the screws provided to screw the nozzle. By doing so, the air nozzle will stay braced to the back of the hob.

fig. 3



Warnings:

⚠ **When hobs are handled before being installed, care should be taken in case there is any protruding part or sharp edge which could cause injury.**

⚠ **When installing units or appliances above the hob, the hob should be protected by a board so that the glass cannot be damaged by accidental blows or heavy weights.**

⚠ **The glues used in manufacturing the kitchen unit and in the adhesive on the decorative laminate of the worktop surface should be made to tolerate temperatures of up to 100ºC.**

⚠ **TEKA assumes no responsibility for any malfunction or damage caused by faulty installation.**

PLEASE REMEMBER THAT THE GUARANTEE DOES NOT COVER THE GLASS IF IT SUFFERS A VIOLENT BLOW OR IF IT IS USED IMPROPERLY.

Fastening the hob

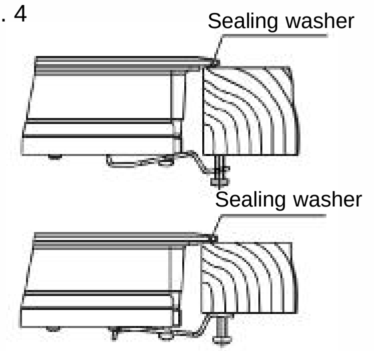
When the gap has been properly sized, the sealing washer should be put on the lower face of the glass. **Silicone should not be applied between the glass and the unit**

worktop because if it becomes necessary to remove the hob from its position, the glass could break when trying to detach it.

To secure the hob to the cabinet, four brackets should be fastened to the existing holes on the bottom part of the casing (two in the front and two in the back). There are two possibilities of where the brackets may be placed, just as is shown in figure 4.

Depending on the thickness of the cabinet, it may be necessary to use the self tapping screws (M5) that are provided as compliments for securing; insert them in the circular holes of the bracket. The thread of this hole will be made when the screw is inserted inside of it. The thread should be made before fastening the bracket to the hob.

fig. 4



Connecting the electricity

The electric connection is made via an omnipolar switch or plug where accessible, which is suitable for the intensity to be tolerated and which has a minimum gap of 3 mm between its contacts, which will ensure disconnection in case of emergency or when cleaning the hob.

The connection should include correct earthing, in compliance with current norms.

If the flexible supply cable fitted to these appliances ever needs to be changed, it should be replaced by TEKA's official service.

The input cable should not be in contact either with the body of the hob or with the body of the oven, if the oven is installed in the same unit.

Technical Information

Technical details

The supply voltage and frequency will be as shown on the rating plate.

Class 3 hob.

Dimensions and characteristics

Model	IR 622 IT 622	IR 635 IT 635	IR 645 IT 645	IR 735 AB	IQ 644	IQ 640	IR 604
Hob dimensions							
Height (mm)	56	55	55	55	55	55	68
Length (mm)	600	600	600	700	600	600	590**
Width (mm)	510	510	510	510	510	510	510
Dimensions of the placement in the unit							
Length (mm) **(L)**	560	560	560	560	560	560	570
Width (mm) **(W)**	490	490	490	490	490	490	492
Depth (mm)	52	50	50	50	50	50	64
Configuration							
Double radiant hotplate 700/2.100 W	1						
Radiant hotplate 1.500W	1						
Induction hotplate 2.400 / 3.200* W		1		1		1	
Induction hotplate 1.400 /1.800* W	1	1	1	1	1	1	
Inducción hotplate 2.300 / 3.200* W	1				1	1	
Induction hotplate 1.850 / 2.500* W					2		
Induction hotplate 2.200 / 3.200* W		1	1	1			
Induction hotplate 1.800 / 2.500* W			2				
Induction hotplate 1.400 W							2
Induction hotplate 2.300 W							2
Electrics							
Nominal Power (W) for 230 V	7.300	6.800	7.200	6.800	7.400	6.900	7.400
Supply voltage (V)	SEE THE APPLIANCE'S RATING PLATE						
Frequency (Hz)	50-60	50-60	50-60	50-60	50-60	50-60	50

* Induction power with the Power function enabled.
** Model IR 604 has a length of 600 mm.

Use and Maintenance

Before starting for the first time

Before connecting the hob to the electrical network, verify that the tension (voltage) and the frequency of the hob correspond to the voltage and frequency indicated on the hob rating plate, which is located on the underside of the hob and in the guarantee or, if applicable, on the technical data sheet that should be kept with this manual during the useful life of the apparatus.

⚠ **The apparatus is not designed to be used by people (including children) with reduced physical, mental or sensory abilities. It should also not be used by people that do not have experience handling the apparatus or who do not have knowledge of the apparatus, unless they are supervised by a person who is in charge of their safety.**

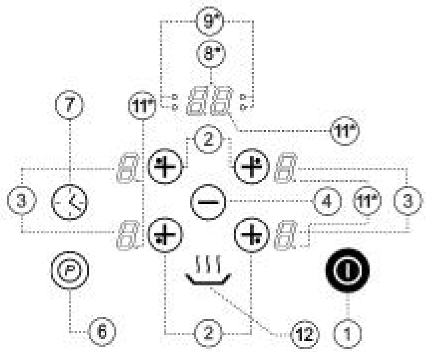
⚠ **Children should not be allowed to play with the apparatus.**

Touch control user instructions (models ...622, ...635, ...645, ...735 AB and ...604)

CONTROL PANEL ELEMENTS (see figs. 5, 6 and 7)

1 On/off sensor.
2 Hotplate selection sensors and increase power sensor (more).
3 Power and/or residual heat displays. Also shows that locking is enabled.
4 Reduce power/time sensor (less).
5 *S*ensor lock **(model …604)**.
6 Operating sensor "Power" **(models …635, …645, …735 AB and …622)**.
7 Time setting/increase sensor.
8 Indicator of selected time (clock).
9 Indicator light of the induction element with timer.

Models ...622 fig. 5



Models ...635, ...645 and ...735 AB

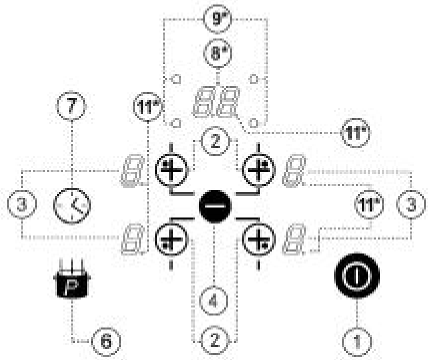
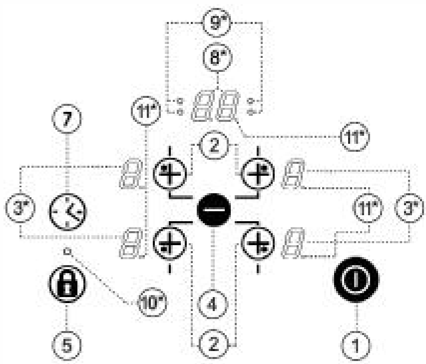


fig. 6

Models ...604 fig. 7



⑩ Lock activated indicator light **(model …604)**.
⑪ Decimal point in power indicators and time indicator.
- Shines (on): Chosen induction element (ready to be used).
- Doesn't shine (off): Induction element locked (cannot be used).

⑫ Keep warm sensor **(models …622)**.
N.B.: * Only visible when in operation.

The sensors marked on the control panel are used for control purposes.

There is no need to exert pressure on the glass - you enable the function you require simply by touching the sensor with your finger.

Each action is confirmed by a beep.

SWITCHING THE APPLIANCE ON

1 Touch the On sensor ⏻ (1) for at least one second.

The touch control is enabled, 0 appears on all the power displays (3) and the decimal point (11) flashes on and off to indicate that no cooking area is selected at that time. If the cooking area is hot, the corresponding display will alternate between a H and an 0.

If the safety lock function is enabled, the cooking area displays will show the letter L. If the cooking area is still emitting residual heat, the corresponding display will alternate between the letters L and H.

The following action must be carried out within 20 seconds or the touch control will automatically switch off.

When the touch control is enabled, it can be disconnected at any time by touching the sensor ⏻ (1), even if the lock is on (safety lock function enabled). The sensor ⏻ (1) always has priority for disconnecting touch control.

SWITCHING THE HOTPLATES ON

Once the touch control has been enabled using the ⏻ sensor (1), the hotplates required can be switched on.

1 Select the hotplate by touching the corresponding sensor ⊕ (2). *N.B.: the sensor has a double function: the first press selects the hotplate and the following presses increase the power.*

A 0 appears on the corresponding power display and the decimal point (11) lights up to show that the hotplate is selected.

Before using a hotplate, first check that it is selected, i.e. that the corresponding decimal point (11) is showing.

2 Using sensors ⊕ or ⊖ (2/4), select the required power level (from 1 to 9).

The ⊕ and ⊖ sensors are repetitive, so if you keep your finger on them they go up or down continuously.

After 10 seconds have elapsed from the last time the ⊕ key was pressed, the decimal point goes out and the hotplate is locked.

Only one hotplate can be enabled at a time, which means that only one decimal point (11) will be lit up.

To turn a hotplate up to full power quickly: Select the hotplate and touch the sensor ⊖ (4) once. The hotplate will be set to its maximum power (level 9).

SWITCHING THE HOTPLATE OFF

1 The hotplate must have already been

selected. The corresponding decimal point (11) must be lit.

2 Use sensor ⊖ (4) to decrease the power to level 0. The hotplate will automatically switch off.

To turn it off quickly: Whatever the power level, the hotplate is turned off immediately if you touch the ⊕ and ⊖ sensors (2/4) simultaneously.

If all the cooking areas are positioned at 0, all the display points will flash.

When a hotplate is switched off, an H will appear on the corresponding power display if the surface of the glass in the corresponding cooking area reaches a temperature at which there is a risk of burning. When the temperature drops, the display will go out (if the hob is disconnected), or a 0 is displayed if the hob is still on.

SWITCHING THE APPLIANCE OFF

The appliance may be switched off at any time by touching the general on / off sensor (1). When in standby mode, an H is displayed on any hot areas. None of the other hotplate displays will light up.

After use, disconnect the device using the control; do not rely on the cookware detector.

Locking the hob sensors

SAFETY FUNCTION (models ...635, ...645, ...735 AB and ...622)

The safety function can be enabled after the hob is connected. To do so, touch sensor (1) to enable the touch control. Immediately, touch the sensor ⊖ (4) and hold it down for five seconds. An L (for 'Locked') will appear on the displays. The touch control will be switched off after a few seconds. If the cooking area is hot, an L and an H will appear alternately on the corresponding display.

This operation needs to be done within 10 seconds, with no sensor other than those indicated being touched during that time, or the locking will not be carried out.

The electronic control will remain locked until the user unlocks it, even after the control is disconnected using the sensor (1) or when restarting after there has been a power cut.

Unlocking in order to cook

To unlock the control and use it, touch sensor (1) to enable the touch control. Immediately touch the two ⊕ sensors on the right at the same time. The L vanishes from the displays and a 0 appears with the lower point flashing, or an H if the corresponding hotplate is hot, and the hob will be ready to use for cooking. When you switch off the control using the on/off sensor (1) the safety function will be re-enabled and will reappear the next time the touch control is enabled.

Cancelling the safety function

The safety function can be permanently disabled by pressing sensor ⊖ for 5 seconds immediately after enabling the touch control. This should be done within 10 seconds after enabling the touch control using the on/off sensor (1), and the safety function will be cancelled. If this is not done properly, the touch control will remain locked and will switch off after 20 seconds.

After cancelling the safety function, when the control is re-enabled using the on/off sensor (1), the hob will be ready to be

used for cooking.

LOCK FUNCTION (models ...604)

Using the sensor lock (5) you can lock the entire unit, except the on/off sensor key (1), in order to protect the unit from unwanted use. This is a useful safety function when there are children in the home. When the lock is activated, the light (10) goes on.

If you turn off the device using the on/off sensor key (1) at the same time that the lock is activated, the device will continue to be locked the next time it is turned on.

Function for keeping a pan hot (models …622)

Using this function, it is possible to keep food hot in a pan placed on the cooking area.

1 There is a pan on one of the heating elements at a previously selected cooking temperature.

2 It is necessary to touch sensor (12), after which the symbol ᑌ will appear in the indicator.

To disconnect this function, just touch sensor (12) again and the heating element will turn off, or, as an alternative, it is possible to touch sensor (2) and change to level 1. This function will only work for a maximum of 120 minutes, after which the hob will disconnect.

Timer function

This feature enables you to do your cooking while you are not present: You can set the timer for a hotplate and it will switch itself off automatically when this time has elapsed.

Around the selected time display there are 4 or 3 pilot lights that indicate which hotplate is being timed. For example, if you time the upper left hotplate as you look at the appliance, the pilot light that will come will be the one above the display and to the left.

Where no hotplate is being timed (no pilot light (9) is on), the clock can be used as a countdown timer (see the section "The clock as a countdown timer").

You can use the clock as a countdown timer for periods of between 1 and 99 minutes, and as a hotplate timer for times of between 1 and 99 minutes. All the cooking areas can be programmed independently and simultaneously.

Timing a hotplate

1 The hotplate to be timed has to be selected. The corresponding decimal point (11) must be lit.

2 Select a power level of between 1 and 9 using the or sensors (2/4).

3 Touch the clock sensor (7). The decimal point (11) of the time display (8) (which shows 00) will come on, and it will flash on and off along together with the pilot light (9) of the corresponding hotplate.

4 Touch the clock sensor (7) again to increase the value of the time you wish to set, or (4) to decrease it (from 1 to 99 minutes). You can keep your finger on the or sensors (7/4) to make the minutes pass by automatically and make your selection more quickly.

The clock will begin to control the time automatically. The control display (8)

corresponding to the timed area will remain lit up.

When the chosen time elapses, the timed area will switch off and the clock will give a series of beeps for several seconds. The time display will show 00 and this will flash on and off, together with the pilot light of the hotplate that has disconnected.

If the hotplate that has been switched off is hot, its display will show an H, otherwise it will show a 0. Touch any sensor to switch off the beeping signal.

When more than one hotplate is being timed simultaneously, the time display will show the cooking time remaining in the hotplate to disconnect first by default. If you wish to check the cooking time remaining in another hotplate, touch its selection sensor. For a few seconds the display will show the remaining cooking time for that hotplate.

Changing the programmed time

The time that you have set can be changed later on if you so wish.

1 The hotplate being timed must have already been selected. The corresponding decimal point (11) must be lit.

2 Touch the clock sensor (7). The decimal point (11) will come on.

3 Use the or sensors (7/4) to alter the time.

Disconnecting the clock

If you wish to stop the clock before the programmed time has elapsed:

1 The hotplate being timed must have already been selected. The corresponding decimal point (11) must be lit.

2 Select the clock sensor (7). The decimal point (11) will come on.

3 Use sensor (4) to reduce the time down to 00. The clock is cancelled but the hotplate will remain enabled until you switch it off.

Switching off quickly

1 The hotplate being timed must have already been selected. The corresponding decimal point (11) must be lit.

2 Select the countdown timer sensor (7). The corresponding decimal point (11) must be lit.

3 Touching the and sensors (7 and 4) at the same time cancels the remaining time.

You can also switch the hotplate being timed off without the programmed time having elapsed. In this case, the timer will switch off too.

The clock as a countdown timer

Whenever the clock is not being used in conjunction with a cooking area, it can be used as a countdown timer. To do this, you use the clock without selecting a hotplate.

SWITCHING THE COUNTDOWN TIMER ON

When the appliance is switched off.

1 Touch the On sensor (1).

2 Before using any hotplate, touch the clock sensor (7). All the control displays (9) are switched off.

3 Use the sensors or (7/4) to input the time you want.

When the programmed time elapses, a series of beeps will sound for several seconds. To switch these beeps off, touch the sensor (7).

DISCONNECTING THE COUNTDOWN TIMER

If you wish to stop the countdown timer before the programmed time has elapsed:

1 Select the countdown timer sensor (7). The decimal point (11) will come on.

2 Use sensor (4) to reduce the time to 00. The clock is cancelled.

SWITCHING OFF QUICKLY

1 Select the countdown timer sensor (7). The decimal point (11) will come on.

2 Touch sensors or (7/4) simultaneously to disconnect the countdown timer.

Touch control user instructions (models ...640 and ...644)

CONTROL PANEL ELEMENTS (see fig. 8)

1 On/Off button.
2 Hob selection buttons.
3 Power and/or residual heat, and lock activation displays.
4 Reduce power/time button (reduce).
5 Increase power/time button
6 Power button.
7 Timer/countdown timer selection button
8 Timer display (timer).
9 Stop button.
10 Hob timer light.
11 Decimal point in the power and timer displays.
- Shines (on): Chosen induction element (ready to be used).
- Doesn't shine (off): Induction element locked (cannot be used).
13 Countdown timer indicator.

N.B.: * Only visible when in operation.

The sensors marked on the control panel are used for control purposes.

There is no need to exert pressure on the

Models ...640 and ...644

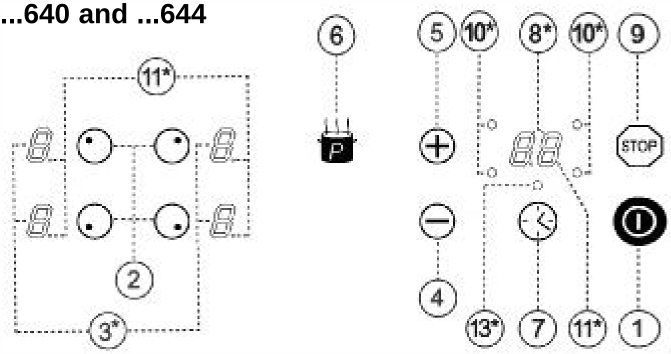


fig. 8

glass - you enable the function you require simply by touching the sensor with your finger.

Each action is confirmed by a beep.

SWITCHING THE APPLIANCE ON

1 Touch the On sensor (1) for at least one second.

The touch control is enabled, 0 appears on all the power displays (3) and the decimal point (11) flashes on and off to indicate that no cooking area is selected at that time. If the cooking area is hot, the corresponding display will show H instead of 0.

If the safety lock function is enabled, the cooking area displays will show the letter L. If the cooking area is still emitting residual heat, the corresponding display will alternate between the letters L and H.

The following action must be carried out within 10 seconds or the touch control will automatically switch off.

When the touch control is enabled, it can be disconnected at any time by touching the sensor (1), even if the lock is on (safety lock function enabled). The sensor (1) always has priority for disconnecting touch control.

SWITCHING THE HOTPLATES ON

Once the touch control has been enabled using the sensor (1), the hotplates required can be switched on.

1 Select the hotplate by touching the corresponding sensor (2).

A 0 appears on the corresponding power display and the decimal point (11) lights up to show that the hotplate is selected.

Before using a hotplate, first check that it is selected, i.e. that the corresponding decimal point (11) is showing.

2 Using sensors ⊕ or ⊖ (5/4), select the required power level (from 1 to 9).

The ⊕ and ⊖ sensors are repetitive, so if you keep your finger on them they go up or down continuously.

After 10 seconds have passed since pressing the corresponding hob selection button (2), the decimal point goes out and the hob is locked.

Only one hotplate can be enabled at a time, which means that only one decimal point (11) will be lit up.

To turn a hotplate up to full power quickly: Select the hotplate and touch the sensor ⊖ (4) once. The hotplate will be set to its maximum power (level 9).

If all the cooking areas are positioned at 0, all the display points will flash.

When a hotplate is switched off, an H will appear on the corresponding power display if the surface of the glass in the corresponding cooking area reaches a temperature at which there is a risk of burning. When the temperature drops, the display will go out (if the hob is disconnected), or a 0 is displayed if the hob is still on.

SWITCHING THE HOTPLATES OFF

1 The hotplate must be selected beforehand. The corresponding decimal point (11) must be lit.

2 Use sensor ⊖ (4) to reduce the power to 0. The hotplate will turn off automatically.

To turn it off quickly: Whatever the power level, touch sensors ⊕ and ⊖ (2/4) simultaneously and the hob will be instantly switched off.

If all the hobs are at 0, all the points on the display will flash.

When turning off a hob, an H will be displayed on the corresponding power display if the hob's glass is at a high temperature, which can cause burning, . When the temperature has reduced, the display turns off (if the stove is switched off). If the stove is still on then a 0 is displayed.

SWITCHING THE APPLIANCE OFF

The appliance may be switched off at any time by touching the general on / off sensor ⓪ (1). When in standby mode, an H is displayed on any hot areas. None of the other hotplate displays will light up.

⚠ **After use, disconnect the device using the control; do not rely on the cookware detector.**

Locking the hob sensors

The safety function can be activated once the stove is switched on. To do this, touch sensor ⓪ (1) to activate the touch control. Touch buttons ⊕ and ⊖ (2/4) simultaneously, followed by the power increase button ⊕ (5). An L will appear on the power displays (3), indicating that the touch control is locked.

The electronic control will remain locked, even after switching it off using sensor ⓪ (1), until it is unlocked by the user.

Unlock for Cooking

If you wish to unlock the touch control for cooking, touch sensor ⓪ (1) to activate it. Immediately after, touch sensors ⊕ and ⊖ (5/4) simultaneously. The L will no longer be displayed and the touch control will operate normally. When the touch control is switched off using the On/Off sensors ⓪ (1), the safety function will be reactivated and the L will be displayed the next time the touch control is turned on.

Turning Off the Safety Function

The safety function can be deactivated permanently, by touching sensors ⊕ and ⊖ (5/4) at the same time, followed by sensor ⊖ (4), after having switched on the touch control using the On/Off sensor ⓪ (1).

After this, when the touch control is turned on again by using the On/Off sensor ⓪ (1), the hob will be ready to be used. If the touch control is locked in the event of a power cut, it will be deactivated.

STOP Function

This function allows you to pause the cooking process. If the timer is activated, this will also be paused.

Activating the Stop Function

1 The pans are on the hobs, which are set at a specific level

2 Touch the Stop sensor STOP (9). The power displays (3) will scroll through the letters S-T-O-P instead of showing the selected cooking level. Cooking will remain paused.

Deactivating the Stop Function

1 Touch the Stop sensor STOP (9) followed by any other button except the On/Off sensor ⓪ (1). Cooking will be resumed

with the same settings (power levels, cooking time) as before the pause.

The second button must be pressed within 10 seconds, otherwise the stove will switch off. If cooking is not resumed within 10 minutes of being paused, the stove will again switch off.

Function for keeping a pan hot (models ...622)

Using this function, it is possible to keep food hot in a pan placed on the cooking area.

1 There is a pan on one of the heating elements at a previously selected cooking temperature.

2 It is necessary to touch sensor ⊖ (4), after which the symbol ᑌ will appear in the indicator. This is a level between the 0 and 1.

To disconnect this function, just touch sensor ⊖ (4) and change to level 0. This function will only work for a maximum of 120 minutes, after which the hob will disconnect.

Timer function

This function aids the cooking process, as it is not necessary to be watching: You can set a hob timer and it will turn off automatically once the selected time has elapsed.

There are 4 lights surrounding the timer display, showing which of the hobs has a timer set. For example, if you set a timer for the upper left hob, the light on the upper left of the timer display will turn on.

If there are no timers set on any of the hobs (no hob timer light (10) on), the timer can be used as a countdown timer (see section "Countdown Timer").

On these models you can set the countdown timer and the hob timer from 1 to 99 minutes. All of the hobs can be programmed independently and operate simultaneously.

Timing a hotplate

1 The hotplate to be timed has to be selected. The corresponding decimal point (11) must be lit.

2 Select a power level of between 1 and 9 using the ⊕ or ⊖ sensors (5/4).

3 Touch the clock sensor 🕓 (7). The decimal point (11) of the time display (8) will come on

4 Touch the clock sensor 🕓 sensor (7) until the time display of the corresponding hotplate (10) flash on.

5 Now set a cooking time, between 1 and 99 minutes, using the sensors ⊕ or ⊖ (5/4). With the first one you will start with 1, and with the second with 30. Touching both at the same time the value will come back to 00.

The clock will begin to control the time automatically. The control display (10) corresponding to the timed area will remain lit up. If you want to set a time for another hotplate, you have to repeat the 4 and 5 steps.

When the chosen time elapses, the timed area will switch off and the clock will give a series of beeps for several seconds. The time display will show 00 and this will flash on and off, together with the pilot light of the hotplate that has disconnected.

If the hotplate that has been switched off is

hot, its display will show an H, otherwise it will show a 0. Touch any sensor to switch off the beeping signal.

Changing the programmed time

The time that you have set can be changed. To do so, touch the clock sensor (7) until the display of the corresponding hotplate (10) flash on.

Then you will be able to read and change te time.

Disconnecting the clock

If you wish to stop the clock before the programmed time has elapsed:

1 Touch the clock sensor (7) so many times as it's needed, until the display of the corresponding hotplate (10) flash on, or just select the hotplate and touch the clock sensor (7).

2 Make sure the decimal point is light (11) in the indicator (8).

3 Use sensor ⊖ (4) to reduce the time down to 00. The clock is cancelled.

Switching off quickly

Repeat the steps1 and 2.

3 Touching the ⊕ and ⊖ sensors (5 and 4) at the same time cancels the remaining time.

The clock as a countdown timer

Whenever the clock is not being used in conjunction with a cooking area, it can be used as a countdown timer.

SWITCHING THE COUNTDOWN TIMER ON

When the appliance is switched off.

1 Touch the timer button (7) as many times as necessary, until the corresponding countdown timer light (13), located in the centre, below the timer displays (8), turns on.

2 Make sure the decimal point is light (11) in the indicator (8).

3 Use sensors ⊖ and ⊕ (4/5) to set the time.

After the set time has elapsed, a series of beeps will be emitted for several seconds. To turn off these beeps touch any of the buttons, except the On/Off button (1).

Adjusting the Programmed Time

To adjust the programmed time, hold down the timer button (7) until the countdown timer light (13) flashes. You can then see the time and adjust it.

DISCONNECTING THE COUNTDOWN TIMER

If you wish to stop the countdown timer before the programmed time has elapsed:

1 Touch the timer button (7) as many times as necessary, until the corresponding countdown timer light (13) turns on, located centrally, below the timer displays (8).

2 Make sure the decimal point is light (11) in the indicator (8).

3 Use sensor ⊖ (4) to reduce the time to 00. The clock is cancelled.

SWITCHING OFF QUICKLY

1 Touch the clock sensor (7) many times as necessary, until the correspon-ding countdown timer light (13) turns on, located centrally, below the timer displays (8).

2 Make sure the decimal point is light (11) in the indicator (8).

3 Touching the ⊕ and ⊖ sensors (5 and 4) at the same time the countdown timer will switch off..

Touch control user instructions for all the models

Power supplied according to the power level selected

Bear in mind that induction areas adjust the amount of power supplied according to the size and type (material) of pan placed on them. A smaller pan will receive less power than a larger one. Thus, depending on the pan being used, the power supplied may vary from the values shown in Table 1.

Detecting pans (Induction hotplates)

The induction cooking areas have a built-in pan detector. This prevents the hotplate from being left on with no pan on the surface or when the pan is not suitable.

The power display will show the "no pan" symbol if, when the area is switched on, it detects that there is no pan or that the pan is unsuitable.

If a pan is removed from the area while it is operating, the hotplate will automatically switch off and the "no pan" symbol will come on . When the pan is placed back on the cooking area, it will switch back on at the power level previously selected.

Pan detection time is 10 minutes. If this time elapses without a pan or a suitable pan being put in position, the cooking area will switch itself off. The power level will go from showing the "no pan" symbol to showing 0.

After use, switch the cooking area off using the touch controls. If not properly switched off, an undesired use may be given to the cooking area if a pan were to be placed inadvertently on the same area within the following ten minutes. Avoid possible accidents!

Heat-up (Starting cooking automatically)

This feature enables you to set the start time for cooking. The touch control pre-programs the selected hotplate to maximum power and then, after a certain time, reduces it to the power level that you have selected. (See table 2).

SWITCHING HEAT-UP ON

1 Enable the required hotplate using the corresponding sensor (2).

2 Use the ⊖ sensor to select power 9 and then touch the ⊕ sensor. An A will be shown on the display for as long as the ⊕ sensor is held down. When you stop pressing, the power display will alternate between A and 9.

For the 15 seconds after enabling remote cooking, use the ⊖ sensor to drop to the continuous cooking power level that you want (for example, 6). The display light will flash on and off, alternating between 6 and A.

Example:

You want to cook at power level 6 on an induction cooking area and begin with rapid heating.

Select power 9, touch the ⊕ sensor again and A will come on, and then come down to power level 6 using the ⊖ sensor. The system keeps the hotplate at power 9 (maximum) for 460 or 120 seconds (depending on the model), flashing alternately between 6 and A, after which time the cooking level continues at 6 automatically.

MODIFYING THE POWER LEVEL DURING HEAT-UP

1 The selected hotplate must have already been enabled. The corresponding decimal point must be lit (11).

2 Use the ⊕ sensor (2, or 5 in models ...640 and ...644) to change the power level.

When increasing the power using the sensor ⊕ (2, or 5 in models ...640 and ...644) the time that has already elapsed is taken into account.

Example:

You are cooking and you have chosen level 1 power (48 seconds burst of cooking) and after 30 seconds change it to 4 (312 seconds). The remaining time of the bust of cooking will be 282 seconds (312 minus 30).

Heat-up time will be discontinued on induction hotplates if the pan is removed. If a pan is put back within the pan detection time (10 minutes) the heat-up time that remained will recommence.

With induction hotplates, heat-up cannot be enabled if the Power function is enabled.

SWITCHING HEAT-UP FUNCTION OFF

When at least 10 seconds have elapsed since heat-up function was enabled:

1 Select the hotplate. The decimal point (11) is lit.

2 Touch the ⊖ sensor (4).

The heat-up function is automatically disabled and the hotplate remains at the constant cooking level.

The *Power* function (Concentrated power) except ...604 model

Up to 3.200 watts can be concentrated in the induction cooking areas using the *Power* function (see values marked * in the presentation section).

1 Select the desired cooking area, the decimal point (11) will come on.

2 Next touch the *Power* sensor or (6). The power level display will show the symbol P.

The maximum duration of the *Power* function is 10 minutes. When this time elapses, the power level will automatically adjust to power level 9.

Each side of the hob has an induction generator that works with a maximum power or 3,600/3,700 watts. Therefore, the Power function cannot be activated at the same time in two heating elements that are on the same side. In other words, if this function is working on a heating element on the left, the Power function can

only be activated in another heating element on the right.

Once this function has been activated in a heating element, the heating element on the same side will only be able to work with the power that is left over, up to a total of 3,600/3,700 watts. If the power level is too high, the touch control will automatically reduce it; this will be shown by the flashing of the indicator of the corresponding power (3).

The Power function can be switched off in the following ways:

* By pressing the *Power* sensor or (6) again after selecting the cooking area.

* By touching the (4) key while the cooking area is selected.

The function may also disconnect automatically if the temperature in the cooking area gets too hot. In all of these cases, the hotplate is kept running at power level 9. If the pan is taken off the cooking area while *Power* concentration is in operation, the function's remaining time will be stopped. If a pan is put back onto the cooking area before the pan detection time (10 minutes) has elapsed, the remaining time will start to count down again.

The *Power* function can also be enabled without a pan on the cooking area, but the hotplate will not come on until the pan is put on the cooking area.

The *Power* function takes priority over heat-up, so if the "Power" function is being used, heat-up will be cancelled in the induction cooking areas on the corresponding side.

Disconnection for safety purposes

MAXIMUM OPERATING TIME

If, due to absent-mindedness, one or more hotplates are left on, these will be switched off automatically after a set amount of time from the last action. (See table 3).

After this "safety disconnection", the corresponding hotplate's power display will show the H if there is a risk of burning. Otherwise it will show the 0.

SAFETY AGAINST COVERING SENSORS

The touch control has a feature that automatically disconnects the appliance when it detects that something (a pan, cloth or spilled liquid) is covering the panel's sensors. This prevents the item from enabling or disabling a hotplate without you being aware of it.

When the touch control disconnects the appliance for safety reasons, it will beep until you remove the item that is covering the control panel.

If the touch controls are on standby, items placed over the hotplates will not be detected; however, in order to enable the control, any item covering it must be removed.

Overheating safety feature

The induction areas are protected against overheating that may cause damage to the electronic system.

The induction generator has three mechanisms which become active if the temperature rises too high in order to protect the electronic components.

Table 1

Power selected	Percentage of energy supplied compared to nominal power		
	Models ...635 / ...645 / ...735 AB / ...640 / ...644	Models ...622	Models ...620 / ...604
0	0	0	0
1	3	3	3
2	6,5	6,5	6,5
3	11	11	11
4	15,6	15,6	15,6
5	22	22	22
6	35,5	35,5	35,5
7	48	52	48
8	64,5	64,5	64,5
9	100	100	100
[P]*	130-140	130-140	No disponible

* Function *Power*, only visible when in operation

Table 2

Power selected	HEAT-UP COOKING FEATURE (Time in seconds)	
	RADIANT HOTPLATES (modelos ...622)	INDUCTIÓN HOTPLATES
1	60	48
2	180	144
3	288	230
4	390	312
5	510	408
6	150	120
7	210	168
8	270	216
9	10	--

Table 3

Power selected	MAXIMUM OPERATION TIME (in hours)	
	Models ...620 and ...604	Rest of the models
1	6	6
2	6	6
3	5	5
4	5	5
5	4	4
6	1,5	1,5
7	1,5	1,5
8	1,5	1,5
9	1,5	1,5
[P]	---	1,5 (10 min. [P] and 80 min. [9])

- The inner fan activates to cool the electronic area.

- The power level assigned to the cooking area is adjusted.

- The relevant cooking area is switched off.

The internal fan is automatically enabled and disabled, depending on the temperature of the electronic system. Therefore, the fan may continue to work for a few minutes to cool the electronics if you switch the cooker off when the fan is switched on.

If an induction cooking area were to switch off due to overheating, when restarted, the power level selected would be re-enabled.

Power surges

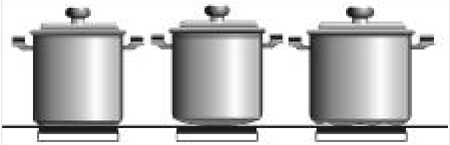
⚠ **Touch controls can withstand a certain degree of power surges in the electricity supply. Abnormally high power surges can cause the control system to malfunction (as with any type of electrical appliance).**

Suggestions and recommendations

To ensure maximum performance from your hob, follow these guidelines:

* Use pans with a flat base, as the greater the surface contact between the pan and the glass, the greater will be the heat transmission. We recommend the use of heavy pans so that the base is more difficult to dent. Figure 9 shows how pans that are dented or concave have a smaller contact surface.
* With radiant hotplates, it is recommended that you do not use pans with a diameter which is less than the diameter of the heating area that is shown, or the energy issued by the part outside the pan will be wasted.

fig. 9



* Make sure that the pans are well centred on the outlines shown on the heating area.
* Dry the pans' bases before putting them on the glass ceramic hob.
* Do not leave any plastic object or utensil, or any aluminium foil, lying on the glass ceramic hob.
* Do not drag pans with corners or edges that could damage the glass.
* Do not use the radiant hotplates without a pan on the area that is switched on.
* Do not cook with plastic pans.
* Pans should be made of a material which is heat-resistent so that they do not melt on the glass.
* The glass will tolerate bangs from big pans that do not have sharp edges. Be careful with impacts from small, sharp instruments.
* Avoid spilling sugar, or products containing sugar, on the glass, since these may react with the hot glass and damage the surface.

⚠ **When you cannot turn off a hotplate because a cream, a soup or something similar has boiled over, soak a cloth in water and wipe it over the touch control, cleaning off the food, and keep the cloth on the On/Off sensor so that the touch control disconnects.**

⚠ **The induction generator complies with the applicable european standards. Nevertheless, we recommend**

that those people using cardiac devices such as pacemakers should consult their doctor or, if in doubt, they should not use the induction areas.

Cleaning and care

To maintain the glass ceramic hob in good condition, it should be cleaned with suitable products. The glass ceramic hob should be cleaned after each use, when it is lukewarm or cool. This will make cleaning easier as it will avoid any build-up of dirt from repeated use.

Never use aggressive cleaning products or products that can scratch the surfaces (see the table that shows various common products that may be used). Steam-based appliances should not be used to clean the hob.

LOOKING AFTER THE GLASS

The degree of soiling should be taken into account when cleaning, and the items and products used should vary according to this.

Light soiling

Light, non-sticky, soiling can be cleaned with a damp cloth and a soft detergent or warm, soapy water.

Heavy soiling

Serious dirt and grease should be cleaned using an agent specially made for glass ceramic (for example, Vitroclen). Please follow the manufacturer's instructions.

Sticky stains that have been burned in can be removed by using a scraper with a razor blade.

Rainbow colouring: Caused by pans that have dry bits of grease on their base or when grease gets between the glass and the pan while cooking. Can be removed from the surface of the glass using a nickel scourer with water or with a special glass ceramic cleaner (for example, Vitroclen).

Plastic objects, sugar, or food with a high sugar content that are melted onto the hob should be removed immediately while hot, using a scraper.

RECOMMENDED CLEANING PRODUCTS

Product	Should it be used to clean...	
	...the glass?	**...the surround?**
Soft and liquid detergents	YES	YES
Aggressive or powder detergents	**NO**	**NO**
Special glass ceramic cleaning agents (e.g. Vitroclen)	YES	YES
Grease-removing sprays (ovens, etc.)	**NO**	**NO**
Soft cloths	YES	YES
Kitchen towels	YES	YES
Kitchen cloths	YES	YES
Nickel scourers (never use dry)	YES	**NO**
Steel scourers	**NO**	**NO**
Hard synthetic scourers (green)	**NO**	**NO**
Soft synthetic scourers (blue)	YES	YES
Glass scrapers	YES	**NO**
Liquid polish for domestic appliances and/or glass	YES	YES

When the glass's colour changes.

This does not affect its effectiveness or stability, and is generally caused by inadequate cleaning or by poor-quality pans.

Metallic sheens are caused by metal pans sliding over the glass. They can be removed by thorough cleaning with a special, glass ceramic cleaning agent (for example, Vitroclen), although it may be that the cleaning needs to be repeated more than once.

Worn trim is the result of using abrasive cleaning products or pans with uneven bases which wear down the serigraphy.

Please note:

⚠ **Take great care when using the glass scraper. The blade can cause injury!**

⚠ **If you do not use the scraper properly, the blade could break and pieces may get stuck between the decorative side-piece and the glass. If this happens, do not try to remove the pieces with your hand - use pliers or a sharp-pointed knife. (See fig. 10)**

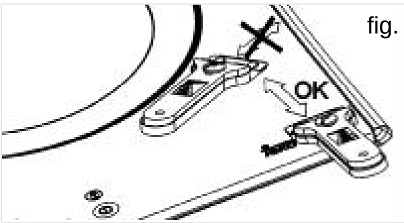


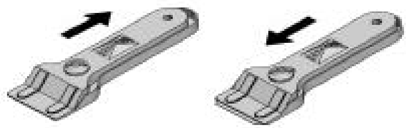
fig. 10

⚠ **Only use the blade on the glass ceramic surface - avoid the body of the scraper coming into contact with the glass, since this could scratch the glass ceramic.**

⚠ **Use blades that are in perfect conditions, and change the blade as soon as it shows any sign of wear.**

⚠ **When you finish using the scraper, fold it away and cover it well up. (See fig. 11)**

fig. 11 Using the scraper



Protected blade   Unprotected blade

⚠ **Pans may stick to the glass if something has melted between them. Do not attempt to unstick the pan when it is cold - you could break the glass ceramic.**

⚠ **Do not stand on the glass or lean on it, for it might break and cause injury. Do not put any objects down on the glass.**

TEKA INDUSTRIAL S.A. reserves the right to alter its manuals in any way it deems necessary or useful while not altering their basic characteristics.

The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

If something doesn’t work

Before calling the Technical Service, please make the following checks:

Fault	Possible cause	Possible solution
FOR ALL THE MODELS:		
The induction zones are not heating up		
	The pan is unsuitable (it does not have a ferromagnetic base or it is too small).	Check that the pan base reacts to a magnet, or use a larger pan.
When you start using the induction zones, you hear a buzzing sound		
	The pan is light or made up of more than one part. The buzzing comes from energy being transmitted directly to the base of the pan.	This buzzing is not a fault. If, however, you wish to avoid it, lower the power level slightly or use a pan that has a heavier base, and/or that is made of a single part
The touch control does not come on or, if it comes on, it does not work		
	No hotplate has been selected.	Make sure that a hotplate has been selected before trying to use it.
	The sensors and/or your fingers are damp.	Keep the touch control’s surface and your fingers dry.
	The lock is enabled	Disable the lock.
The sound of a fan can be heard while cooking, and it continues when the cooker has been turned off.		
	There is a fan in the induction zones to cool the electronics.	The fan only comes on when the electronics heat up - when the temperature goes down it goes off automatically, whether or not the hob is on.
When frying or making a stew, the energy in the induction zones seems to decrease (“the hotplate gets less hot”)		
	If the temperature of the glass or of the electrics gets too high while cooking, a self-protection system is triggered that adjusts the power of the hotplates so that the temperature does not get any higher.	Overheating problems while cooking only occur under conditions of extreme use (cooking for a long time at full power) or when the hob has been wrongly installed. Check that the hob has been installed as described in the instruction manual.

Fault	Possible cause	Possible solution
Sounds similar to "whistles" are heard when two or more induction areas are activated at high power levels.		
	An energy coupling occurs in the different induction areas.	It is not a defect; try changing the power levels chosen.
A hotplate switches off and error message E2 is displayed		
	The glass has overheated.	Remove the pan and let the glass cool down.
An L will appear in the indicators and the control will not work (except models …604)		
	The control is blocked.	Follow the instructions manual to unblock the control.
MODELS ...635, ...645 AND ...735 AB:		
Message U400 and the beeping signal		
	Surges in the electricity supply	Contact the Technical Service
Message ER 21 on the control and subsequent disconnection		
	If, whilst cooking, the temperature of the control electronics gets too high, it will disconnect to avoid damage. Overheating problems only occur while cooking under extreme conditions of use (cooking for a long time at full power).	Leave the hob to cool down for a few minutes. If the problem persists, check that installation was performed in compliance with the instructions in this manual.
Message ER 03 on the control and the beeping signal. Control disconnection		
	There is an object or liquid covering up the touch control.	Remove the object or liquid that is covering the touch control.
MODEL ...622:		
When connecting the hob to the power for the first time or after a power failure, the H of residual heat will turn on in the radiant plates, even though the glass is cold.		
	A power failure occurs when the H were on.	It is not a defect. The H indicators will disappear after some time has passed.

Fault	Possible cause	Possible solution
ONLY MODELS ...604:		
Message E3 in the control		
	Inadequate cookware due to its poor magnetic qualities.	This error message disappears after eight seconds. Otherwise, call Technical Support.
When cooking at a level below 9, there will be fluctuations in the power		
	The induction generator of the cooker turns on and off alternately in order to keep the chosen cooking level.	This is not a defect.
If an induction element goes off and the message E2 appears		
	Overheating of the electronics.	Excess temperature problems during cooking only occur in extreme situations (an extended period of time cooking at maximum power) or when installation is inadequate. Verify that installation has been done in accordance with the indications in the instructions manual.
MODELS ...640 AND ...644		
Continuous beeping, touch control disabled and appears on the displays		
	There is an object or some liquid on top of the touch control.	Remove any object or liquid covering the touch control.